**FROM BOMBAY WITH LOVE**

The following dishes are naturally suited to guests intolerant to dairy. Dishes marked with (*) are modified to be suitable, and an explanation is given beneath the dish description. While every effort is made to reduce cross-contamination, we unfortunately cannot guarantee allergen-free dishes and drinks. Please ask your server for more information.

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**BREAKFAST...**

Begin the day with ample and wholesome dishes, or perhaps just a drop of fresh juice. You might like to linger with a coffee and a newspaper, or just come and go in a jiffy. Breakfast is served until 11:45 every day.

### PARSİ OMELETTÉ*
A crazy-pungent three-egg omlette of chopped tomato, onion, coriander and green chilli. Served with grilled tomato and Fire Toast. (V) 7.20 *Fire Toast served without butter

### THE BIG BOMBAY*
Your plate will be laden with abundant aloo, char-grilled smoked straggly bacon, papery pork sausages, mashed beans, grilled field mushrooms, grilled tomato and homemade buns. Too good. 12.50 *served without vegans buns

### AKURİ*
A Parsi cafe staple. Three eggs, spiced, scrambled and piled up richly alongside grilled tomato and served with homemade buns. (V) 12.20 *served without vegans buns

### CHICKEN LIVERS ON TOAST*
A family recipe. Spiced chicken livers on Fire Toast. 7.50 *prepared without butter

### SOY KEEMA PER EEDU*
Behold: a vegetarian breakfast of fortitude. Spicy soy keema with runny-yolke fried eggs, sallı crisp-chips and homemade, toasted buns. (V) 18.50 *served with vegans buns

### HOUSE GRANOLA
A Dishoom recipe, handmade with oats, seeds, almonds, pistachios and coconut roasted in coconut oil. Served with fresh seasonal fruits and coconut yoghurt. (V) (N) 7.20

### FRUIT AND YOGHURT
Fresh seasonal fruits topped with creamy coconut yoghurt infused with fresh vanilla pod, and starflower honey. (V) 6.50

### DATE & BANANA PORNİOŻ
Organic pornioż oats cooked with soy milk, bananas and sweet Medlar date. A never-ending portion: if you wish for more, you need only ask. (V) 5.50

### SIDE ORDERS

- **Masala beans** 2.00
- **Erilled mushrooms** 2.50
- **Two sausages** 3.00
- **Four slices of bacon** 3.50
- **Vegan black pudding** 2.50
- **Fire Toast** 2.00

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**AT LUNCH, AND LATER...**

An inexpressively agreeable lunch for one, or perhaps a part of a feast to share at sappir-time.

### CHOLE PURI*
Puffed puris lay next to hearty bowl of spiced chickpea curry, with sweet halwa alongside. Eat altogether (V) 9.50 *inside without butter

### SMALL PLATES

#### KHICHA & CHUNDO
A fine, crisp snack, not unlike papad. Dip happily in the spiced chutney made to an old family recipe. Made from dependable apple, not fickie mango. (V) 2.90

#### LAMB SAMOSAS
Gujarati (not Punjabi shortcrust) stuffed with mincled lamb, onions and spices. 5.20

#### VEGETABLE SAMOAS
Fine filo pastry, peas and potato filling warmly spiced with coriander and sultanas. (V) 4.20

#### OKRA FRIES
Fine lady’s fingers for the fingers. (V) 4.70

#### BHEL
Cold and crunchy, light and lovely. Puffed rice, Bombay Mix and reflex sorse tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint. (V) (N) (V) 4.50

#### CHILLI CHICKEN
Some Indian cafes now aim to please with Indo-Chinese fare. A plate of crispy garlic-ginger-soy-chilli-chicken is now a cafe staple. (S) 4.20

#### PRAWN KOLIWADA
Bombay’s Koli (fishermen) Wada (district) recipe: a bowl of delicate, crispy morsels – perfect for chutney-dipping. (S) 4.70

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**COLD DRINKS**

### BLOODY MARY
Made with the feisty Mary-mix of Dishoom. 8.50

### VIRGIN MARY
Feathery alarms, but there is no swearing. 4.50

### CIRO E TERRA SPUMANTE
EKUO, NY, VENETO
Classic delicate spumante from organic vines of Garganega and Trebbiano. Pleasantly pale yellow with fire bubbles, fresh stone fruit and soft dry finish. (150ml) / (750ml) 7.50 / 35.00

### THE DHOBLE (ROCKS)
A refreshing breakfast cocktail, named for the notorious party-pooping Assistant Commissioner of Police of Bombay, Vasudev Dhoble. Fresh orange juice and lemon juice, jaggery, jaggery and a dash of orange bitters, served over cubed ice. 8.50

### FRESH JUICE
No papayacock
Orange 3.90
Ruby-red grapefruit 4.20

### HOT DRINKS**

#### GREEN DARJEELING (POT)
First-flush small-leaf tea, harvested after the spring rains in Darjeeling. Gentle, light and mild. 2.90

#### ENGLISH BREAKFAST ASSAM (POT)
Assam is the most well-loved sea-leaf in India. Malty, brisk and bright. 2.90

#### FRESH MINT TEA (POT)
A spearmint steeper to cleanse the palate. Get rid of your cough. 2.90

#### GUEST ROAST FILTER COFFEE
Consider your server kindly about our guest filter coffees. Hot or iced. 2.70

#### MONSOOoned CATUAI COFFEE
Arabica beans from a single estate in Santacruz, Karnataka, are barred on wood to the monsoon rains, then blended with Brazilian Catuaí. A rich, aromatic coffee with soft acidity and pleasant spicy notes. Roasted by Union Hand-Roasted Coffee.

Expresso, Single or Double 2.50 / 2.70
Cappuccino, Caffe latte or Flat White 2.90
Americano 3.30 / 3.60
*Slightly ask your server for soy milk

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**GRILLS**

First comes the marinade, then the open-air grill.

#### SHEEKH KABAB*
A family recipe, using a marinade of sweet green chillies, then grilled. (S) (N) 9.50

#### GUNPOWDER POTATOES*
A family recipe, using a marinade of sweet green chillies, then grilled. (S) (N) 9.50

#### CHANA CHAAT SALAD*
A tumble of chickpeas, couscous and baby sprouts studded with fresh pomegranate and pumpkin seeds. (M) (N) 8.90 *served without bun toast

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**SIDE ORDERS**

- **Masala beans** 2.00
- **Erilled mushrooms** 2.50
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- **Four slices of bacon** 3.50
- **Vegan black pudding** 2.50
- **Fire Toast** 2.00

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**GRILLS**

First comes the marinade, then the open-air grill.

#### SUNDRIED MUTTON BURGER
A family recipe, using a marinade of sweet green chillies, then grilled. (S) 9.50

#### CHICKEN TIKKA
A family recipe, using a marinade of sweet green chillies, then grilled. (S) 9.50

#### BOWL OF GREENS*
Grilled broccoli, fine green beans and kale tumbled with chilli and lime. (V) 3.90 *with olive oil instead of butter

#### NO BUTTER BHUTTA*
Com-on-the-cob, grilled over charcoal fire, rubbed with chilli, salt and lime, Chowpatty beach style. (V) 3.90

#### KACHUMBUR
The name refers to breathing someone up nicely — a must-do-to-of cucumber, onion and tomatoes. (V) 3.50

#### DISHOOM SWALM
A kachumber with shredded carrot, green peppers, and raisins dressed up with mayonnaise. Fresh, feisty, crunchy. 3.70

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**SALAD PLATES**

#### CHILLI BROCCOLI SALAD
Toasted pistachios and shredded sparsred leaves with fresh greenest broccoli, fresh red chilli, pumpking seeds, dates and honey. All is dressed up in lime and chili. (N) (N) 9.50

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**VEG. SIDE DISHES**

#### FRIED GREEN CHILLIES
Do not confuse with lady’s fingers. Some may be fiery hot, some not. (S) (V) 4.20

#### BOWL OF GREENS*
Grilled broccoli, fine green beans and kale tumbled with chilli and lime. (V) 3.90 *with olive oil instead of butter

#### DISHOOM SWALM
A kachumber with shredded carrot, green peppers, and raisins dressed up with mayonnaise. Fresh, feisty, crunchy. 3.70

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**PUDDINGS**

#### KALA KHATTA GOLA ICE
Fluffy ice cream steeped in kokum fruit syrup, blueberries, chilli, lime, white and black salt. The first spouffest tastes bizarre. The second spouffest is captivating. (V) 3.70

#### BASMATI KHEER
Silky unированized rice pudding cooked nicely with vanilla-infused coconut milk, cardamom and cashews. Cooled and layered with blueberry compôte. (V) (N) 5.90

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**CHEF’S SPECIAL**

Please ask your server to confirm if our Chef’s special is dairy-free.

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**RICE**

#### STEAMED BASMATI RICE
It means “the fragrant one”. (V) 3.20

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**SLIP-DISC: DISHOOM’S BOMBAY LONDON GROOVES**
A playful celebration of the musical fascination between London and Bombay that began in the 1960s — and the sweet memories that came out of it!

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If you have any food allergies or dietary requirements please let us know. Vegan, gluten and dairy-allergy menus are available.

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**At Dishoom, we work with charities who provide nourishing free meals to schools. This means the children are undistracted by hunger, and ready to learn.**
TIPPLES
VICEROY’S OLD-FASHIONED (PEG)
The sort of drink in which Lord Mountbatten may have found welcome respite. A bottle-aged muddle of Woodford Reserve Bourbon, bayleaf reduction, green tea and so on. 9.90
CHANDRA BOSE SOUR (UP)
Voltaic combination of Indian and Japanese whiskies, very dry, with dashes of plum bitters and egg-white foam. Controversial alliances and conjunctions will abound. 8.90
EAST INDIA GIMLET (UP)
The old-established drink devised for sailors to evade scurvy. London dry gin with Rosie’s lime and a touch of celery bitters. 8.50
BOLLYSSELLINI (FLUTE)
Raspberries, lychees, rose and cardamom with first-class sparkling wine. A very pretty mixty. 7.90
COLABA COLADA
Pineapple and coconut-cream classic with a Bombay twist: a little coriander, chai syrup, lime juice and white rum. (N) 8.50

DRY TIPPLES
VIRTUOUS TULSI SOUR (UP)
In our solicitude and zeal for abstemious guests, this puja Whisky Sour has no whisky, nor any other spirit. Note, the warming aromas of ginger, lemon, holy basil and secret botanicals. 6.50
DRIED OLD-FASHIONED (ROCKS)
Smoked duckers, orange bitters, cinnamon and orange peel. In the throat, warmth in the belly. But no need of alcohol! 6.50

COOLERS & SHARBATS
FRESH NINBU SODA
Light lemon drink to quench the thirst. Made to order with fresh juice, salt, sugar and soda. 2.90
AFLATOUN’S COLADA
For the blissful spirit, of Paris theatre. Pineapple and coconut-cream, a little coriander, chai syrup, and lime juice. Garnished with coconut flakes. Sweet and frosty. (N) 5.50
WATERMELON SHARBAT
Watermelon isступлен with spumante and lime, then thrown over cubes of ice. 3.90
PASSIONFRUIT SHARBAT
Long and sparkling, with the fresh tang of passion fruit, lime and coriander; finished with a generous splash of soda. 3.90
KALA KHATTA SHARBAT
Kokum fruit juice, chilli, citrus and black salt, stirred all together for some time and left to rest before being strained over iced tea. 3.90

WHITE WINE
IL FOLLE GRILLO, 2017, SICILY
Grappignorio, sun-drenched Sicilian. The name means “the mad one”, Wild, but with elegant aromas of exotic blooms and tropical fruits. You may well develop special affections. 6.00 / 16.70 / 23.50
PASOS DE LA CAPULA VERDEJO, 2017, CASTILLA
Fine and most well-selected, with clear straw and expressive nose of pale fruits. Young, balanced, refreshing. 6.90 / 16.80 / 26.50
CHÂTEAU DU CÎDRE BLANDINE LE BLANC, 2016, CÔTES DE GASCONGNE
Liveability is derived from Ugni Blanc and Colombard grapes. Tangy lemon-pelé presents immediately. Minerals are the subsequent secret of aromatic intensity. Pair with poularde. 7.60 / 20.30 / 29.00
PINOT GRIGIO, 2016, DELLA VENEZIA
A refreshingly good Pinot Grigio with citrus, fruit, pear and floral aromas. The balanced acidity marries well with spicy food. 8.70 / 24.70 / 34.00
FRENCH AMBUSH VIIGNIER, 2017, PAYS D’OC
Elegant, fine and pleasantly rounded. White flowers and tropical fruits dance sweety with ripe paches. A lover of seafood. 8.40 / 22.40 / 32.00
WILD SOUTH SAUVIGNON BLANC, 2017, MARLBOROUGH
A top-top classic made by talented wine-wali Christina Brown. Vibrant and intense, with a fresh palate of ripo citrus and intriguing minerals. 7.80 / 21.00 / 30.00
HARTEBENGEN RIESLING, 2016, STELLENBOSCH
Riesling grapes hand-picked at daybreak ensure most heavenly flowers. Delicious line with suit apple (green) succulence. Find residual sweetness quietly lingering. 9.50 / 26.00 / 39.00

RED WINE
THUMS UP
The calls of Bombay, in boldts nicely worn from recycling 30cl / 3.90
LIMCA
Fizzy Bombay lemondrik. “Contains no fruit” — guaranteed. 3.90
PALLONJ’S RASPBERRY SODA
Pari is raspberry and raspberry is Pari!” according to the effervescent Mr. Khoonoo. 30cl / 3.90
ONE BOTAL WATER — STILL OR SPARKLING
Pure water that bubbles naturally to the surface from a desert springs. Bottled and supplied by ONE, a charity that donates all profits to sustainable water projects. 75cl / 3.70
FRESH JUICE
No poppycock
Orange 2.90
Ruby-Red Grapefruit 4.20

BOTAL SODA

SPARKLING
CIELO E TERRA SPUMANTE EKÜÖ, NV, VENETO
Classic deknake spumante from organic vines of Garagagna and Trebbiano. Pleasantly pale yellow with fine bubbles, fresh stone fruit and soft dry finish. 15cl / 75cl / 7.50 / 15.00 / 30.00
LUIGI TACCINIO MOSCATO D’ASTI, NV, PIEDMONT
A matchless sparkling pudding wine to lift the spirits with charm and indulgence. Fresh, fruity and light, with a mere 5% alcohol. 7cl / 75cl / 7.20 / 29.00
LANSER PÈRE ET FILS, NV, CHAMPAGNE
Unearthly lovely blend of the best Chardonnay (35%), Pinot Noir (50%) and Peurrier (15%) grapes from 10 different vintages. Admira its regal golden glow, hints of stone fruit, honeydew and butternut complexity A bonus to any celebration. 15cl / 75cl / 12.00 / 25.00
EDENVALE SPARKLING CUVEÉ, S.E. AUSTRALIA (ALC-REMOVED)
For this tidal, Chardonnay and Verdelho laced together, fusing tastes of fresh apples and fragrance of white flowers. Fine bubbles whisper and fade, Elegant celebration without inebriation. 75cl / 12.25
GOSSET GRANDE RESERVE, NV, CHAMPAGNE
A postage cove from the very oldest wine house in Champagne. Find joy in rich expressions of green apple, brininess, toasted nuts and a smoking indulgence Perfect complexity. 9.00

ROSE
175cl glass / 50cl carafe / 75cl bottle
H-HERO ROSE, LA CANTINA PIZZOLATO, 2017, VENETO
Precious pink Venetian beauty. Fruits of Cabernet and Merlot introduce lightness and freshness with blossoms of red berries. 7.20 / 19.70 / 28.00
HARTEBENGEN RIESLING, 2016, STELLENBOSCH
Riesling grapes hand-picked at daybreak ensure most heavenly flowers. Delicious line with suit apple (green) succulence. Find residual sweetness quietly lingering. 9.50 / 26.00 / 39.00

BEER & CIDER
KINGFISHER
Beer came to India in the 18th century. This mild and mazy eadrink lager is India’s heartiest favourite. 6.8% 330ml / 40cl / 4.50 / 7.50
DISHOM INDIA PALE ALE
Delectable IPA with citrus notes, specially crafted for Dishoom by Mondo Brewing Company. 4.8% 330ml / 5.30
ROAD SOXA NEW ENGLAND PALE ALE
Monday to tropical territory From Mosaic and Simcoe hops, plenty of oats and lata-dr- hopping pours forth juicy hazy golden goodness. 6.8% 330ml / 5.30
ZINTUKI SOUR BEER
Drink wildly different. A spicy, fruity, lemony sour ahu with Champagne-like sprits. Unconventional blended beer from the Wild Bear Co is that by satisfyingly 7.3% 330ml / 6.50
LION STOUT (CAN)
Glossy black pour, creamy tan froth, aromas of coffee, cocoa, and Caramel. Award-Winning, robust stout from an old-established Sri Lankan brewery. 4.3% 330ml / 6.50

GUEST BEERS & CIDERS
Consult your server for our guest beers and ciders.

MONSOoned CATUAI COFFEE
Arabica beans from a single estate in Santacruz, Karnataka, are hooded on soil to the monsoon acids, then blended with Brazilian Catuai. A rich, aromatic coffee with soft acidity and pleasant spicy notes. Roasted by Union Hand-Roasted Coffee.

EXPRESSO, SINGLE or DOUBLE
2.50 / 2.70
CAPPUCCINO, CAFFEINE or FLAX WHOLE* 2.90
AMERICANO 2.90
*Kindly ask your server for soy milk

GUEST ROAST FILTER COFFEE
Consult your server kindly about our guest filter coffees. Hot or iced. 2.70

PUFFED MILLET CEREAL
KEDGEE MADDI 250g / 3.50
BOLLYBELLINI
175cl glass / 50cl carafe / 75cl bottle
BABURLA ROSE, LA CANTINA PIZZOLATO, 2017, VENETO
Precious pink Venetian beauty. Fruits of Cabernet and Merlot introduce lightness and freshness with blossoms of red berries. 7.20 / 19.70 / 28.00

ALL WINES AND CIDERS DO NOT CONTAIN DAIRY. PLEASE ASK YOUR SERVER TO CONFIRM WHICH GUEST BEERS AND CIDERS DO NOT CONTAIN DAIRY.